

TECHNICAL DATA SHEET

BACTERIOLOGICAL MEAT EXTRACT

NUTRITIVE SUPPLEMENT (PEPTONE) FOR MICROBIOLOGY

1 INTENDED USE

Combined with peptones of different origins, Bacteriological Meat Extract is an excellent nutritional complement destined for the preparation of a variety of culture media. It is normally used in the concentration range of 0.2 to 1.0%.

2 DESCRIPTION

Meat Extract is prepared from selected animal tissues which confer on it excellent nutritive properties.

3 TYPICAL ANALYSIS

Physical characteristics :

- Appearance, color light brown powder
- Solubility in water at 5 % total
- pH of an aqueous solution at 5 % $7,0 \pm 0,5$
- Stability at pH 7,0 after autoclaving for 15 minutes at 121 °C..... stable

Chemical characteristics :

- Total Nitrogen $12,0 \pm 1,0$ %
- α -amino Nitrogen $4,0 \pm 1,0$ %
- Creatinine 2,5 %
- Indole absence
- Nitrates absence
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- Chlorides (expressed as NaCl) $1,5 \pm 0,5$ %
- Calcium 0,1 %
- Iron 0,007 %
- Sulfuric ash less than 17,0 %
- Loss on drying less than à 6,0 %

Total amino acids (expressed in g per 100 g if product) :

- Aspartic acid 8,2
- Threonine 3,0
- Serine 2,9
- Glutamic acid 9,5
- Proline 4,1
- Glycine 7,2
- Alanine 5,3
- Valine 4,9
- Cystine not assayed
- Methionine 0,7
- Isoleucine 3,0
- Leucine 6,0
- Tyrosine 1,2
- Phenylalanine 3,7
- Lysine 6,5
- Histidine 1,9
- Arginine 3,7
- Tryptophan 0,4

4 BACTERIOLOGICAL CONTROL

- Total aerobic mesophilic count.....less than 5000 cfu/g
- Heat resistant spores in 1 gram.....absence

5 PACKAGING / STORAGE / SHELF LIFE

500 g bottle A1710HA

Store between 2 - 30 °C, the expiration date is indicated on the label.

6 ADDITIONAL INFORMATION

The information provided on the labels take precedence over the formulations or instructions described in this document and are susceptible to modification at any time, without warning.

Document code : BACTERIOLOGICAL MEAT EXTRACT_ENV8
Creation date : 01-2003
Updated : 05-2016
Origin of revision : General update.